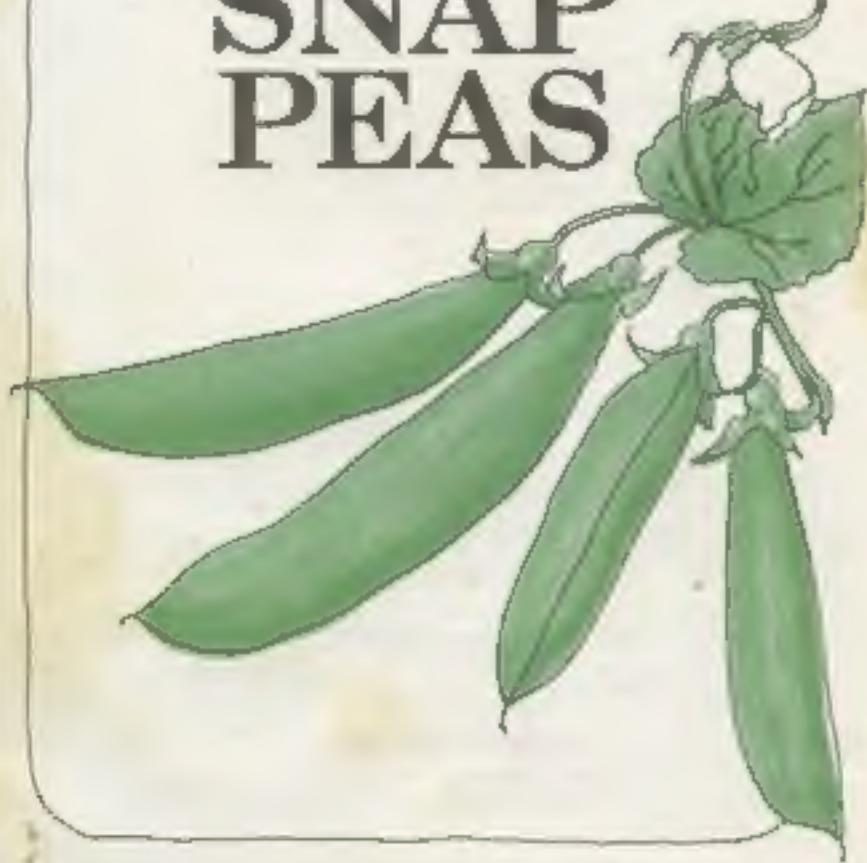


# SNAP PEAS



Burpee Seed Co.

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Whole and fresh, the Sugar Snap pea has the juiciest, sweetest and crunchiest texture and flavor you'll ever taste. Cooked, it's the epitome of snow pea goodness.

Once you have tasted the Sugar Snap pea, you'll most certainly agree with leading food authorities who maintain that it's almost sinful not to know how to use it. It's not an exotic vegetable and doesn't need much attention once you know how to handle it.

The Sugar Snap pea was bred by Drs. Calvin Lamborn and M. C. Parker for the Gallatin Valley Seed Company in Twin Falls, Idaho. The doctors bred the Sugar Snap by crossing a regular snow pea with a one-in-a-million mutant shell pea plant at the Gallatin trial plots. The result of the breeding is a variety of pea which is fatter and sweeter than the snow pea and yields two to three times the crop of the old-fashioned pea.

# Planting

The best time to plant Sugar Snap peas is early spring or just as soon as the soil is workable. Plant your seed as you would any other variety of garden pea and figure that the peas will take about 70 days to mature to the first edible pod stage.

The Sugar Snap is a tall climber; if conditions are right, it can grow 4 to 6 feet.\* Provide support with chicken wire, netting or strings stretched between tall stakes. Be sure that small vines are supported as well as the tall ones because it's difficult to lead vines back to strings or wire after they have sprawled for any length of time and have become brittle.

Sugar Snaps favor cool weather. The snap peas have good frost resistance and have survived 20°F. temperatures.

The snap peas are at their best when the pods are 2-1/2 to 3 inches long and plump with mature peas. The pod walls become sweeter as the peas develop but they should be picked before the pods become netted. It shouldn't take you long to determine the stage of growth you prefer for eating.

*\*Some Burpee customers report that their Sugar Snap vines top 8 ft. tall—climbing up to 8 or even 10 ft. Even when the vines fall over, they keep on producing but not as heavily.*

## Notes from BURPEE gardeners about planting Sugar Snap Peas

*"Your Sugar Snap Peas are the best value in vegetable seeds we have ever found. We planted our seeds on April 15. Beginning around the first week in June we had a bumper crop of the most delicious peas (raw, fried or boiled, in-the-pod or shelled) we ever ate. The vines are still producing (July 15). They are disease and pest free, have had no fertilizer, and only about 3-4 feet of support. Some vines are over 6 feet tall—they just fall over and keep growing. Our grandson, who is four, heads straight for the garden when he comes and beans on the whole pods. We have never used any insecticide. Hurray for you! We plan to double or triple our order next year."*

*Mrs. Van C. Hale, Madison, Connecticut*

*"Just today (July 31) I'm picking my first Sugar Snap Peas. I planted a double row with your Garden Trellis. Had my string lines above to take up the peas to 7 feet high. Producing first in last week of May—planted last week of March, and produced some 15 pounds of peas."*

*Ralph C. Kimball, Media, Pennsylvania*

# Preparation

Sugar Snap peas have strings. These strings must be removed before using the peas. To do so, pinch the very tip of the Sugar Snap pea, getting hold of the string. Pull the string up the straightest side toward the stem end; pinch off the stem end and continue pulling the string until there is no more.

Raw Sugar Snap peas are delicious additions to many ordinary dishes. You can snap them like green beans or slice them lengthwise or in chunks for salads, soups and sandwiches, use whole as dippers for cocktail dips or fill the crisp pods as you would fill celery sticks. The fresh Sugar Snaps are especially delectable on the hors d'oeuvre plate.

Sugar Snap peas require very little cooking (two minutes is enough) whether in the fresh or frozen state. If they are overcooked, the pods will fall apart and the flavor will be destroyed. They may be used for batter-coated tempura, tossed into stews, spaghetti sauce, used as a garnish or accompaniment to meat, poultry or fish, or whatever else you can imagine. For superior flavor, they should be added to cooked dishes just before serving.

Uncooked crocked (pickled) Sugar Snap peas can be eaten alone or added to cocktail or vegetable drinks at parties. Eat them whole or eat pods and peas separately. Use them as you would use pickles or dilled green beans.

## Strings? — No Problem!

"My vines are 7-8 ft. high and have produced for two weeks and are continuing incredible production. They were planted on March 24th and grow very quickly and without disease. Of course the real test is in the eating and it is here that this vegetable is unsurpassed. My peas have seldom ever made it to the pot. These are mistake-proof. I never open a pod with no peas or old peas because the sweetness is there at every size and they never need shelling. And the flavor is the best I have eaten. You mentioned strings, but they have been no problem."

Chuck Lasher, Clinton, Connecticut



The text and recipes in this booklet are reprinted from a booklet written by Willis Warberg and published by the Galactic Valley Seed Co., the company which developed the remarkable vegetable, Sugar Snap Peas. We thank them for their permission to use this material.

Quotes found throughout this booklet are from unsolicited letters received from Burpee customers who grew Sugar Snaps.

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## BURPEE SEED CO.

Quality and Service Since 1876

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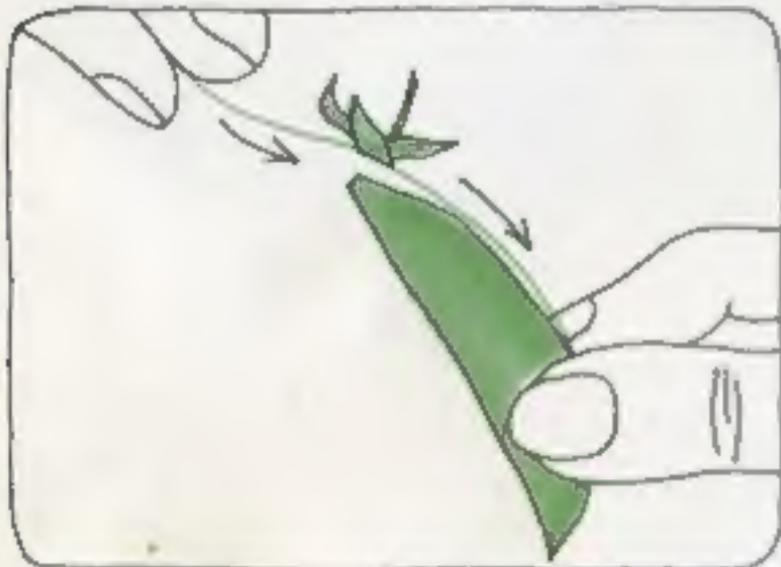
Here's how to get Sugar Snaps ready for eating:



*Pinch and pull string up from here.*



*Pinch stem and pull to other side, and*

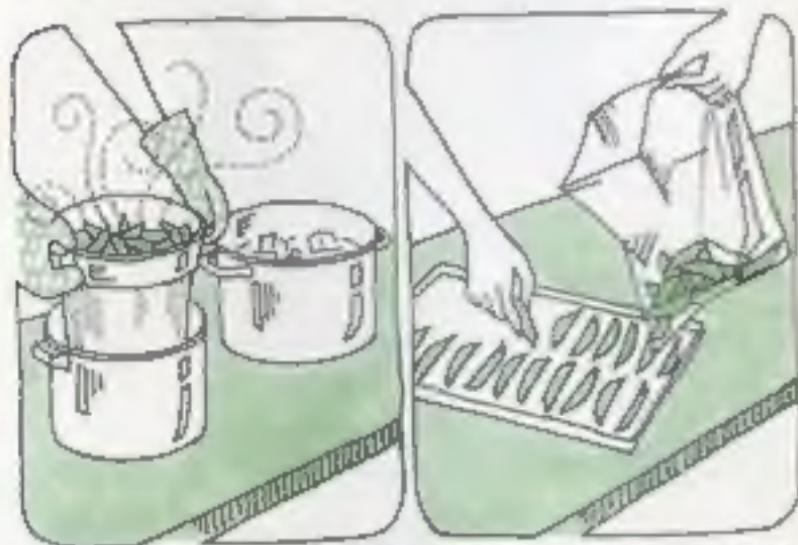


*Pull string and stem and down other side.*

## Storage

Fresh Sugar Snap peas, whether from your garden or not more than a day or two old from your local market, should be kept unwashed in plastic wrap or bags in the refrigerator until ready to use. The fresh Sugar Snap peas will keep this way for at least 10 days, after which they will begin to get starchy and lose their special qualities of crunchy juiciness, easy stringability and snapability.

Sugar Snap peas are suited for fast freezing or uncooked crocking for preservation, but not for canning. Frozen Sugar Snaps will last up to one year if properly sealed and stored at 0° F.; uncooked crocked (pickled) snap peas will keep a few



*Freezing snap peas is easy. Blanch in boiling water, chill in ice water, then freeze and pack in convenient portions.*

years. Thawed frozen Sugar Snap peas are good only in heated dishes because they are no longer crisp.

To freeze Sugar Snap peas, string them, then blanch in boiling water for 2 or 3 minutes and chill in ice water for 3 to 5 minutes. Blanching is not meant to be a cooking process, but merely a preparatory step. Carefully time your procedures in order to avoid textural and nutritional breakdown of the snap peas.

Use conventional heat blanching for large quantities of snap peas. To do this type of blanching, bring at least 6 qt.

water for each pound of peas to a boil. Put the snap peas in a wire basket. Submerge them completely in boiling water and wait until it again reaches a boil. Begin to time the blanching, allowing not more than 3 minutes. Shake the basket several times during this period to allow even penetration of heat. When finished, lift snap peas from boiling water and put them at once into a pan of ice water. Chill snap peas at least 3 minutes in ice water or until they are cool to the center.

Microwave blanching is best for small quantities of snap peas. Put 1/2 to 1 pound of strung snap peas and 1/4 cup water in a 1-qt. microwave-proof casserole. Cover and cook on High for 3 minutes. Drain and chill thoroughly in ice water until snap peas are chilled to the center.

After blanching, lay pods separately on trays and freeze immediately. When they are thoroughly frozen, combine in batch sizes in plastic bags or containers to seal and freeze further. The Sugar Snaps require no seasoning for freezing.

### BURPEE Gardeners Write About Freezing Sugar Snap Peas:

*"I planted Sugar Snap Peas at one end of my garden and some regular large pod sugar peas at the other end about the middle of April. They both produced well, but the regular sugars limited production about a week ago (July 8), but the sugar snaps are still producing excellent quality peas. I find that they are easier to pick and have excellent flavor. The amount of peas produced is amazing. I have frozen quite a few too. Looks like they will keep their green color better in freezing than regular sugars. I am really pleased with this vegetable and will be including it in my garden again."*

*Mrs. Glen Bishop, Waynesboro, Pennsylvania*

*"We were very pleased with the Sugar Snap Peas we bought from you in the spring. They grew very tall on wire and produced many peas. Some of the peas I have put in the freezer. The taste was outstanding."*

*Mr. and Mrs. Robert Kelsay, Rochester, New Hampshire*

*"The Sugar Snap Peas are too good to be true. We're old-time sugar pea fans who have shifted fast to the new Snap Peas. We had two double rows which covered the 8 ft. fencing and produced a quart per foot—bushels! My wife, friend, gave neighbors, friends and relatives."*

*Mrs. Paul Koch, Allentown, Pennsylvania*

# Party Foods

## SUGAR SNAP DIP I

Here's one that's very simple to make. Just pull strings from the fresh snap peas and remove the peas, leaving pods joined at one end if possible to make better scoops for the dip. Put the pods into a plastic bag or wrap and refrigerate until ready to use. Puree the peas and blend into practically any mildly flavored dip. If you allow pea dip to stand covered overnight in your refrigerator, the flavor will be sweeter and better.



## SUGAR SNAP DIP II

*1/2 pound (about 30 pods) fresh Sugar Snaps*

*1 cup dairy sour cream*

*1 cup prepared dip (good to use are onion, blue cheese or clam dips)*

*1/4 teaspoon powdered ginger*

*1 teaspoon Worcestershire sauce*

String and hull the snap peas, leaving the pods attached at one end. Put pods in plastic bag or wrap and refrigerate until ready to use. Puree peas with food processor or mall, saving a few peas to chop and use to garnish top of dip. In mixing bowl, combine the pureed peas with sour cream, prepared dip, powdered ginger and Worcestershire sauce. Scrape into serving dish; cover and refrigerate until ready to serve. Sprinkle chopped reserved peas in center of dip and serve.

For a milder snap pea dip, substitute for the prepared dip in the above recipe a 6-ounce package cream cheese mixed with 2 to 3 tablespoons chicken broth or milk. Season to taste with garlic and onion powders or salts.

## SUGAR SNAP COCKTAIL ROLLS

Use squares of thinly sliced cheese, boiled ham or other sandwich meats and roll the squares around strong, fresh Sugar Snaps. Skewer the rolls short with toothpicks, garnished with olives, cocktail onions, radish slices, carrot curls, and anything else that's tasty and colorful.

## SUGAR SNAP PLATTER

For an interesting snack or party platter, make up any of your cold relish vegetable platters including fresh Sugar Snaps. Select Sugar Snap platter accompaniments that are colorful such as cherry tomatoes, cucumber slices, carrot sticks, black and green olives, cauliflowerettes, radishes, pickles or anything else you can think of.

## MARINATED VEGETABLE PLATE

*1 cup French dressing made with wine vinegar  
2 cloves garlic, peeled and mashed  
1 tablespoon minced parsley  
1/4 teaspoon crushed dried tarragon leaves  
1/4 pound fresh or thawed frozen sugar snaps, string  
1 pint cherry tomatoes, cleaned*

In saucepan, combine first four ingredients. Bring to a simmer and add vegetables a few at a time to cook for not more than 2 minutes. Remove vegetables from marinade to cool. Let marinade cool to room temperature; pour over vegetables. Cover, chill until ready to serve. Drain off marinade before serving.

**MW:** In microwave-proof dish, combine first four ingredients. Cover, cook 3 minutes on High or until simmering. Add vegetables as directed above and cook, covered, 1 minute. Follow final instructions above.



## CHEESE-STUFFED SUGAR SNAPS

1 2-pound bag of Sugar Snaps  
1 ounce package rice to cream  
1 ounce package cream cheese  
tarragon for you, crushed  
grated celery seed  
garlic and onion powder  
Worcestershire sauce  
salt and pepper

in refrigerator overnight.

## CHEESE FONDUE FOR 8 GAR SNAPS

1 clove garlic, peeled and halved  
1 1/2 cup dry white wine

Cheddar cheese

more wine if necessary to thin

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	53	54	55	56	57	58	59	60	61	62	63	64	65	66	67	68	69	70	71	72	73	74	75	76	77	78	79	80	81	82	83	84	85	86	87	88	89	90	91	92	93	94	95	96	97	98	99	100
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## CROCKED (PICKLED) SUGAR SNAPS

1 quart Sugar Snap string  
1 pint white vinegar  
1/2 cup honey  
1 large sprig dried dill  
1 tablespoon mustard seed  
1 inch piece ginger root peeled  
6 whole cloves  
1 stick cinnamon  
1 clove garlic, peeled  
a few slices onion  
1 1/2 teaspoons salt  
6 to 8 peppercorns  
6 to 8 whole allspice

In medium size crock or large glass jar, add string snap peas and other ingredients listed above. Cover crock or jar with folded cheesecloth, then a lid and stand in refrigerator for 3 days to gently shake jar 10 to 12 times to mix the flavors. Serve in jars as an accompaniment to salads, soups, sandwiches, casseroles, etc.

### Sugar Snap Peas Make The Party!

"I first came to the neighborhood here in 1969. The sugar snap peas were different from the ones I had ever eaten. I was so won over by the taste that I began to grow them."

"Now Sugar Snap peas are so popular and easy to grow, it's hard to believe. It only takes 45 minutes to plant the seeds in the ground and 45 minutes to harvest them. They grow well in a sunny spot, in a bushy and bushy bush and have them well harvested."

George Schwartz, Chatham, New Jersey

"We all enjoyed the Sugar Snap peas in years gone by, but didn't know how to eat them. Now we eat them with a little oil, salt, pepper, a little garlic and "Barefoot" or "Giant" angel hair pasta. It's easy to eat, it's good to eat and you can eat with friends and family."

Pamela Pick, Damascus, Maryland

"I can never buy Sugar Snap Peas and miss a day like this. We eat them as a vegetable family, we do eat them raw, but we eat them with a little oil, salt, pepper, a little garlic and "Barefoot" or "Giant" angel hair pasta. It's easy to eat, it's good to eat and we all enjoy eating them and they're "light" and "low fat". I'm thinking of buying them again this spring because we all enjoy eating them and great eating."

Marie King, Sugar Snap Peas

Carole Melo, Grand Park, New York





## SIDE DISHES SNAPS AND ONIONS

Sampling of the geologic features in the study area is limited by the presence of roads, rivers, lakes, and streams. Few boreholes have been drilled, mostly in the eastern half of the study area.

4 I prepared dinner - onions, beans  
4 potatoes, meat & gravy. on sugar bread  
4 the meal put on the table. I was seated and  
4 I waited for a portion of the meal. I then began to  
4 eat more. I then said to the maid who was serving  
4 me, "I have had enough." She said, "You  
4 will eat more. It is better to have more than  
4 less."

MW in 1/2 quart microwave pt. of water + 1 pt. of rice  
and 1 cup Water. Cover with a lid. High for 10 minutes. Add  
1/2 cup water, cover and cook 10 more minutes. Remove  
from the covered pot and serve. Sprinkle with a dash of butter  
dash. Serve immediately.

### SUGAR SNAPS AU GRATIN

1 to 1 1/2 tablespoon flour  
1/2 teaspoon onion powder  
pinch ground celery seed

Turn oven to broil. In small bowl melt margarine. Dip fish in flour and when well coated remove from flour dip into melted butter. Sprinkle with onion powder and ground cayenne. When well coated return to broil until skinning done. Remove from broiler. This is not a large fish so peak of broiler. Turn fish over holding disher. Divide and pour sauce over top. Sprinkle with grated Parmesan and paprika. Eat fish surrounded by butter and broil for 4 to 5 more minutes. A bubbly and top is browned. Makes a delicious meal.



## LAWA SUGAR SNAIL AND RICE CASSEROLE

1 medium-sized onion, peeled and chopped

2 sticks margarine or butter

1 cup regular long grain rice

2 cups boiling beef broth

1 drained canned pimento, diced

1/2 cup green onions, sliced

1/2 cup sugar snap peas, cut in half

1/2 cup green beans, cut in half

1/2 cup carrots, cut in half

1/2 cup corn, cut in half

1/2 cup peas, cut in half

1/2 cup mushrooms, cut in half

1/2 cup green bell peppers, cut in half

1/2 cup red bell peppers, cut in half

1/2 cup yellow bell peppers, cut in half

1/2 cup red onions, cut in half

1/2 cup green onions, cut in half

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Picky Eaters Love Sugar Snaps!



## Oriental Cooking

### SUGAR SNAP TEMPURA

*Tempura vegetables are blanched in this "fry" seasoned with a dash of ponzu, then deep-fried. Sugar Snap Peas make a delicious addition.*

**1 egg**  
**3/4 cup all-purpose flour**  
**1/4 cup cornflour**  
**1/2 cup cold water**

In a deep and heavy pot heat oil to 375°. In a mixing bowl make the batter at the very last minute when you are heating up. Beat the egg with the water and add. Next add together the all-purpose flour and cornflour and then sift them into the egg water mixture. Mix together with as few strokes as possible. Don't overmix. If you do, there will be a few lumps in batter are okay. Add a little more water to the batter. When each sugar snap is blanched and dip quickly into batter. Do not coat with pieces of batter at a time and cook only one at a time. Deep-fry. Serve immediately with Dip Sauce.

**For Dip Sauce:** Put into small bowl some of the brought-to-table sauce and some grated fresh horseradish. An alternative is to together 1/2 cup hot bouillon, 1 tablespoon soy sauce, 1 teaspoon sugar and 1 teaspoon prepared horseradish.

## SUGAR-SNAP CHOW CHOW

### 2. *Geographische Höhe und Tiefe*

1 tablespoon water

1 tablespoon coriander

### § 100-100-100

### 1. Information about the corn in

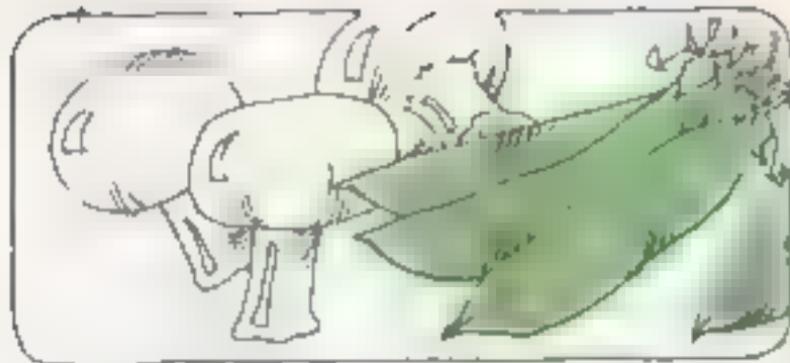
1 cup thinly sliced celery

1-2 cups sliced onions

For more information, contact the National Institute of Child Health and Human Development (NICHD) at 301-435-0911.

1 cup chicken broth

gauge and a standard weight of 1000 kg. The  
bottom layer of the soil is 10 cm thick and contains 10% sand.  
Soil samples were taken from the A horizon 10 cm  
from the surface. These were then washed  
free of the sand and dried until constant weight.  
The samples were then weighed and the weight of  
water added to each sample was recorded.  
Soil samples were then placed in a 1000 ml  
measured cylinder and weighed. An equal volume of  
chicken broth was then added to the soil sample.  
The samples were then placed in a 1000 ml  
measured cylinder and weighed again.



## SUGAR SNAPS AND MUSHROOMS

**Sugar Snaps take their name from their small, narrow, green, curved, heart-shaped, pointed tips, open, thin, and sweet, like the snap pea.**

1. ~~Boil sugar snap peas until tender~~
2. ~~Wash and drain sugar snap peas~~
3. ~~Wash and drain mushrooms, cut into thin slices~~
4. ~~Heat oil in a wok or shallow pan~~
5. ~~Stir-fry mushrooms and sugar snap peas in oil until tender~~
6. ~~Turn out onto a platter and garnish with a few drops of soy sauce if desired~~

In heavy skillet or wok heat oil until hot. Add mushrooms and sugar snap peas. Stir-fry until tender. Turn out onto a platter and garnish with a few drops of soy sauce if desired. **Cook only a few minutes and serve immediately. *Serves 6.***

**MW** Preheat broiler or broil dish. Add mushrooms and oil. Cover wok or light pan with foil. Add sugar snap peas. Cover and broil 10 to 12 minutes. Turn over and broil a few more minutes. Season with salt and pepper before serving.

### Sugar Snaps - Perfect For Stir-Fried Dishes

The Sugar Snap Peas are about 6 inches long and have a pointed tip. They are better when young and tender. **Wash and drain well.**

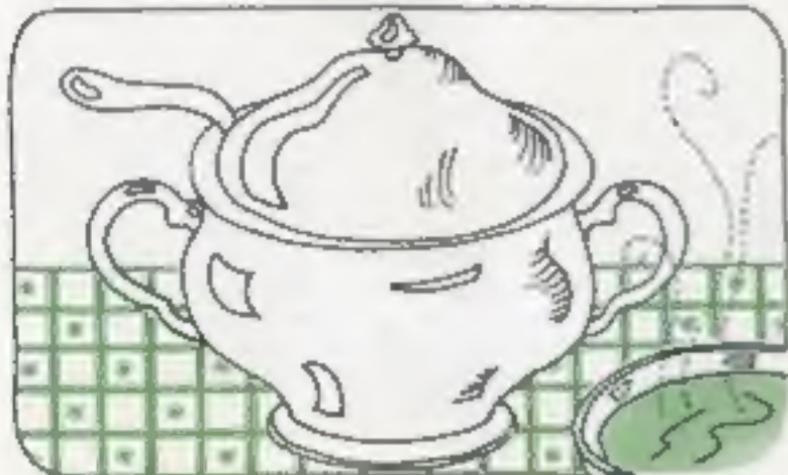
### BEEF AND SUGAR SNAP STEW

## CREAMED SUGAR SNAP SOUP

*This soup can be made with either fresh or frozen Sugar Snaps. And, you can use the entire pea with pod, shelling out only enough peas to add a touch of interest to the stock. A hearty meal in itself!*

*3 tablespoons margarine or butter  
2 stalks celery with leaves, chopped  
2 sprigs parsley  
1 small head Boston lettuce, shredded  
1 medium-sized yellow onion, grated  
2 pounds Sugar Snap Peas, fresh or frozen, strings  
shelling out 3/4 cup for final stock, using the pods  
for first step of soup making  
3 1/2 cups chicken or beef broth  
small piece of bay leaf  
green food coloring (optional)*

In a large pot, melt margarine or butter. Add chopped celery, parsley, shredded lettuce and grated onion; cook slowly, stirring, until tender and slightly browned. Add string snap peas and pods, 2 1/2 cups broth and bay leaf; simmer until peas are very soft. Cool soup slightly, puree with food processor or mill; strain through double thickness of cheesecloth. Cook 3/4 cup hulled peas in 1 cup of broth until just tender. Combine strained soup, cooked peas and broth. Thicken soup with mixture of 1/4 cup water and 1 to 2 tablespoons flour. Adjust thickening. Use food color, if desired, to tint soup greener. Serves 6. Garnish with a julienne of fresh pods and croutons.



## SALMON 'N PEAS

*1 portion salmon steak pan-cooked, grilled or baked in conventional oven or microwave  
1 tablespoon margarine or butter  
6 to 8 fresh or unthawed frozen Sugar Snaps, string  
1 tablespoon dry sherry  
1 tablespoon brown sugar  
pinch ground ginger  
lemon slices and mint or parsley garnish*

While cooking the salmon steak, make the snap peas. In a small skillet, melt margarine or butter. Add snap peas and stir-fry for 2 minutes. Add sherry, brown sugar and ginger and stir thoroughly until snap peas are totally covered with sauce. Put cooked salmon on a warm plate; spoon peas and sauce over fish steak. Garnish with the herbs and lemon slices and serve immediately.

**MW:** In microwave proof dish, melt margarine or butter by cooking it on High 1 minute. Add Sugar Snaps, sherry, brown sugar and ginger, stir until mixed and peas are coated. Cover, cook on High 2 minutes. Allow to stand 1 minute and then pour over cooked fish steak. Garnish and serve immediately.

## OTHER SUGGESTIONS:

Sugar Snaps make great canape accents on top of cheese and crackers . . . Use crunchy chunks of Sugar Snaps to spark elegant Caesar salads. A great flavor companion with Parmesan cheese! . . . Remove peas from pods and add to vegetable soup. At the last minute, float empty pods in soup bowls before serving. Pea boats will delight everyone, young or old . . . Sugar Snaps are a tasty au gratin variation . . . Omelettes and crepes take on a new flavorful appeal when filled with Sugar Snaps . . . Stuffed fish is perked up with a filling of Sugar Snap peas, onions and celery . . . Snap Peas and young carrots mature at the same time and are deliciously sweet cooked together . . .



## Sugar Snap Pea GARDENER'S RECORD LOG

Use this log to keep track of the growth and yield of your Sugar Snap pea crop. Save this data for planning your garden next year.

Amount of Seed: \_\_\_\_\_

Planted: Length &  
number of rows \_\_\_\_\_ Date \_\_\_\_\_

Shoots emerged: \_\_\_\_\_ Date \_\_\_\_\_

1st Blossoms Appeared: \_\_\_\_\_ Date \_\_\_\_\_

First Pick: Weight \_\_\_\_\_ Date \_\_\_\_\_

Second Pick: Weight \_\_\_\_\_ Date \_\_\_\_\_

Third Pick: Weight \_\_\_\_\_ Date \_\_\_\_\_

Additional picks: \_\_\_\_\_

Prepared for  
Freezer: Weight \_\_\_\_\_ Date \_\_\_\_\_

Pickled: Weight \_\_\_\_\_ Date \_\_\_\_\_

Notes:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## America Loves Sugar Snap Peas—Great Producers in Any Climate

"I wish to thank and congratulate you on your new pea—the Sugar Snap. It is so outstanding and makes such a hit with everyone who tries it raw or cooked. It is superb."

Mrs. Jean Wilcox, Sequim, Washington

"I planted 10 lbs. of Sugar Snap Peas in the spring. Picked the last July 11. This is the finest pea I ever saw. Harvested 2 bushels! I want more seed for fall planting."

Francis Petros, Jr., Fairfax Station, Virginia

"Sugar Snap Peas were wonderful."

Beatrice Clark, Cincinnati, Ohio

"My Sugar Snap Peas are everything you said they were. We enjoyed them very much."

Mrs. Frank Goodnight, Kannapolis, North Carolina

"We have thoroughly enjoyed our spring crop of Sugar Snap Peas and now would like to start our fall crop. This is the best pea going. You can enjoy it in all stages. We have the neighbors coming over to enjoy raw peas off our vines which have gone to the top of a 10 ft. high fence. Thank you for such fine quality in seed."

Robert Guato, Albany, New York

"Sugar Snap Pea came out wonderful. Picked near 10 bushels a day for over a week."

Janette L. Banc, Sarasota, Florida

"The half pound of Sugar Snap Peas which we planted March 22 yielded approximately 50 quarts! We found them extremely sweet and delicious. A distinct flavor of their own, unlike either shell or sugar peas. I surely plan to plant them next year."

Ralph E. Michale, Newville, Pennsylvania

"I planted one package of Sugar Snap Pea seed. Total harvest was 20 lbs."

Marie Bee, Parkersburg, West Virginia

"Your advertisement of the Sugar Snap pea certainly was not exaggerated! They were super—better than any peas I have ever tasted. They were so good that we ate them all and I have none to put away. I am going to try to get another crop in before winter. A 2 oz. pkg. is not enough!"

Mrs. C. W. Brandt, Belseyville, California

"Just picked my third pick of Sugar Snap Peas and the vines are still loaded with blossoms. We eat them pods and all. We like them a lot and so do our neighbors as we could not possibly eat them all alone."

Walt Haynes, Lewiston, Maine

"The Sugar Snap Peas we tried this spring were the best peas we have ever tasted—but none."

Martha Henning, Sesser, Alabama

"These were absolutely the most delicious vegetable we've ever grown or tasted!" Marion Durkin, Chestnut Hill, Massachusetts

